

<b>MEAT PROCESSING PLANT SANITARY COMPLIANCE CHECKLIST</b> (This checklist is an integral part of MIL-STD-1481E and its application is mandatory.)		<b>1. DATE OF INSPECTION</b> (YYYYMMDD)	
<b>2. PLANT INSPECTED</b>		<b>b. ADDRESS</b>	
<b>a. NAME</b>			
<b>3. PLANT OWNER</b>			
<b>a. NAME OF COMPANY OR INDIVIDUAL</b>		<b>b. TELEPHONE NUMBER</b>	
<b>4. ACCOMPANYING INDIVIDUAL</b>			
<b>a. NAME</b>		<b>b. TITLE</b>	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>5.1 PREMISES</b>			
a. Not well drained		3	
b. Not free from nuisances and sources of contamination, to include approaches to receiving and shipping docks and dust control		5	
<b>5.2 CONSTRUCTION OF BUILDING</b>			
a. Not large enough to accommodate the operation without hampering sanitary practices		5	
b. Walls, floors, ceilings not in good repair/not constructed of materials easily kept clean and sanitary		5	
c. Wiring, pipes, hangers, ducts not constructed or appropriately enclosed to prevent contamination		5	
d. Exterior openings not in good repair or not equipped with screens to prevent the entrance of insects, birds, rodents and/or other animals		5	
e. Air curtains, if used, not in compliance with NSF Standard		3	
f. Screen doors not outward opening and/or not self-closing		3	
g. Processing area opens directly into living quarters, garages, maintenance shops, barns, or stables		4	
h. Facilities for storage of packing and packaging materials and finished products not provided and/or not sanitary or in good repair		5	
<b>5.2.1 CONSTRUCTION OF TOILET/DRESSING ROOM AND HANDWASHING FACILITIES</b>			
a. Sufficient number of toilets not provided		5	
b. Toilet rooms not conveniently located		4	
c. Toilet rooms constructed of materials that are not easily cleaned		4	
d. Toilet rooms not separately vented to the outside		4	
e. Toilet rooms open directly into processing area and/or doors not self-closing and tight-fitting		5	
<b>5.2.2 LIVESTOCK PENS</b>			
a. Livestock pens, ramps, unloading chutes, and runways construction prevents their maintenance in a sanitary manner		Critical	
b. Water troughs or devices not located over or adjacent to pen floor drains		3	
c. Suspect and squeeze pen not adequately constructed to conduct antemortem inspection		5	
d. Separate facilities not provided for suspect, sick, or injured animals		5	
e. Reasonable proportion of livestock pens, where the suspect pen and squeeze pen are located, not under a weathertight roof		4	
f. Cattle and sheep runways from the covered pens to the slaughter hall not under weathertight roof		4	
<b>5.2.3. HOLDING AND SHACKLING PENS</b>			
a. Holding and shackling pens not effectively located to prevent contamination of slaughtering areas		Critical	
<b>5.2.4. SLAUGHTERING DEPARTMENT</b>			
a. Adequate facilities for slaughtering and dressing not provided		Critical	
b. Adequate bleeding facilities not provided and no suitable suspension system exists to allow animals to be bled only while hanging when required		Critical	
c. Separate facilities for holding and inspecting suspected carcasses with viscera, head and hooves, not provided		Critical	
d. Adequate facilities for confining animals prior to stunning or shackling not provided		3	
e. Bleeding areas are not properly drained and curbed		5	
f. Adequate inspection stations not provided		5	
g. Adequate facilities for carcass and associated head and viscera inspection not provided		5	
h. Handwashing basins in slaughtering room not operated by some means other than the hands		4	
<b>5.3. LIGHTING</b>			
a. Insufficient lighting		4	
b. Lights in processing and storage area not shielded or shatterproof when required		5	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>5.4 VENTILATION AND HUMIDITY</b>		
a. Insufficient control of ventilation or air movement causing mold and condensates on walls, ceilings, or product	5	
b. Ventilation system not clean and in good repair	5	
c. Windows not of fixed-type when required	5	
<b>5.5 WATER SUPPLY</b>		
a. Cross-connection exists between potable and nonpotable water supply or sewage	Critical	
b. Potable water supply found to be nonpotable	Critical	
c. Potability certificate not current or available	5	
d. Not easily accessible	4	
e. Inadequate in quantity and/or temperature	5	
f. Mixing valves not available at all scullery sinks and hose connections	4	
g. Not adequate protection against possible back-siphonage	5	
<b>5.5.1 NONPOTABLE WATER</b>		
a. Nonpotable water outlets not identified by prominently displayed color code and labels	5	
b. Nonpotable water used for other than authorized purposes	5	
<b>5.6 ICE</b>		
a. Not made from potable water which meets requirements	Critical	
b. Not manufactured, handled, stored, or used in a sanitary manner	5	
<b>5.7 DISPOSAL OF WASTES</b>		
a. Condemned, inedible, and restricted products not maintained under positive inspectional control	Critical	
b. Liquid wastes not disposed of in a sanitary manner	5	
c. Floor drains not of proper diameter, functional, or properly trapped	3	
d. Waste not collected in suitable, properly covered containers or not disposed of at frequent intervals and/or in a sanitary manner	4	
e. Adequate facilities and containers for handling inedible and condemned material not provided and/or containers not properly identified	5	
f. Inedible products departments not adequately separated from departments processing inedible materials	5	
<b>5.8 TOILET/DRESSING ROOM AND HANDWASHING FACILITIES</b>		
a. Handwashing sign, water at suitable temperature, soap, soap dispenser, or appropriate hand-drying facilities absent or not conveniently located	5	
b. Toilet/dressing rooms or handwashing facilities not maintained in a clean, orderly fashion	5	
c. Toilet rooms used for storage of cleaning equipment	3	
d. Shower/bath facilities not provided when required	3	
<b>5.9 CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS</b>		
a. Design, construction, and use of such equipment and utensils does not preclude the adulteration of food	Critical	
b. Product-contact surfaces not of nontoxic material	Critical	
c. Product-contact surfaces not of impervious material, not smooth, nor of corrosion-resistant material	4	
d. Not clean or not in good repair	5	
e. Not constructed so that all product surfaces can be readily sanitized	5	
f. Equipment not easily accessible for cleaning, maintenance, and inspection	5	
<b>5.9.1 CUTTING AND BONING BOARDS AND TABLES</b>		
a. Boards used on boning and cutting tables not of required materials	5	
b. Cutting surfaces not clean and sanitary	5	
<b>5.10 CLEANING AND SANITIZING TREATMENT</b>		
a. Cleaning or sanitizing methods do not prevent product contamination or adulteration	Critical	
b. All products not moved away or protected prior to equipment or area cleaning to avoid contamination or adulteration	Critical	
c. Multiservice containers, equipment, and utensils not cleaned and sanitized after use	Critical	
d. Unauthorized chemical compounds used for cleaning and sanitizing	Critical	
e. Cleaning and sanitizing chemicals not properly labeled or stored	5	
f. Test kit or other device not used when chemical sanitizers are utilized	5	
g. Water used as sanitizer less than 170 °F (77 °C)	5	
h. Rooms and areas not maintained in a clean, sanitary manner	5	
i. Adequate and conveniently located hose connections not available	4	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>5.10.1 DISINFECTION UNITS (STERILIZERS)</b>		
a. Not constructed of required materials and/or not of appropriate size	5	
b. Not located along slaughter line and in the processing room as required	5	
c. Not provided with continuous flow of water or steam	5	
d. Chemical sanitizers used without MACOM Surgeon's approval	5	
<b>5.10.2 AUTOMATIC SPLITTING SAWS</b>		
a. Not automatically sanitized as required	5	
b. Thermometer to monitor sanitizing water temperature not available	5	
<b>5.11 METHODS</b>		
a. Methods permit contamination/adulteration of product	Critical	
b. Dressing procedures do not prevent contamination of carcass or edible viscera	Critical	
c. A properly marked retained cage or other acceptable devices not available for securing product needing retention	Critical	
d. Methods permit deterioration of product	5	
<b>5.12 PUBLIC HEALTH CONTROLS</b>		
a. Local antemortem and postmortem inspection systems unacceptable ( <i>this defect applicable when U.S. military veterinary personnel are unable to provide inspection or unable to provide adequate supervision</i> )	Critical	
b. Not inspected upon receipt and at other times as needed for determination of adulteration, contamination, or infestation	5	
c. When applicable, examinations not performed to assure adequate public health control of raw materials and finished products	5	
d. Records of examination and tests of raw materials and finished products not available	5	
e. Identity tags not color coded	3	
<b>5.13 COOLING AND REFRIGERATION</b>		
a. Processing temperature higher than 50°F (10°C)	Critical	
b. Cooler rooms not free from objectionable odors and from mold and/or not maintained in a sanitary condition	5	
c. Product not stored at proper temperature and humidity	5	
d. Thermometer not available as required	3	
<b>5.14 STORING AND STORAGE FACILITIES</b>		
a. Storing methods do not minimize deterioration or prevent contamination ( <i>includes packaging, packing, and single-service articles</i> )	5	
b. Shelves, cabinets, or dunnage not used where necessary to prevent contamination or minimize deterioration	5	
c. Single-service articles and packaging materials not protected	4	
<b>5.15 CONTROL OF INSECTS, BIRDS, RODENTS, AND/OR OTHER PESTS</b>		
a. Presence of insects, birds, rodents, and/or other animals in production area	Critical	
b. Unauthorized insecticides or rodenticides used	Critical	
c. Insecticides or rodenticides not used in accordance with label directions	Critical	
d. Presence of insects, birds, rodents, and/or other animals in nonproduction area	5	
e. Effective measures for control of insects, birds, rodents, and/or other animals not maintained at all times	5	
f. Rodent harborages or insect breeding places present	5	
g. Insecticides or rodenticides are handled or stored in an unsafe manner	5	
<b>5.16 VEHICLES AND TRANSPORTATION FACILITIES</b>		
a. Not constructed or operated to protect contents from contamination or deterioration	Critical	
b. Not properly maintained or not clean	3	
<b>5.17 CLEANLINESS AND HEALTH OF PERSONNEL</b>		
<b>5.17.1 CLEANLINESS</b>		
a. Employees not washing hands after contamination	Critical	
b. Evidence of eating, smoking, chewing tobacco, or expectorating in product handling areas	5	
c. Fingernail polish and/or unauthorized jewelry worn by plant personnel	3	
d. Employees not wearing garments/hair restraints suitable for work being performed	5	
e. Storage of employee's personal effects in production rooms	3	
f. Lunchroom(s) not maintained in clean, orderly fashion	4	
g. Each employee not furnished a locker or other suitable facility	3	
h. Locker(s) not maintained in clean, orderly fashion	4	

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SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>5.17.2 HEALTH</b>			
a. Employees affected with or a carrier of a communicable or infectious disease and/or employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, products, or food contact surfaces		Critical	
b. Prescribed medical examinations of personnel not being made and/or records of such not available		4	
c. Plant personnel not instructed in acceptable hygienic practices, disease control, and proper sanitary rules of food handling		5	
<b>6. FORMULA</b>	TOTALS	408	
$\text{SCR} = \frac{\text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$	MINUS NONAPPLICABLE DEFECT POINTS	-	-
	NET TOTAL DEFECT POINTS		
<b>7.a. SCR COMPUTATIONS</b>			
<b>b. SCR ASSIGNED</b>		<b>c. NUMBER OF CRITICAL DEFECTS</b>	
<b>8. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT</b> <i>(Record the agency, date, and results of last inspection.)</i>			

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**9. METHODOLOGY SECTION** *(Record narrative information describing the plant, premises, equipment, and procedures. Discussion of Hazard Analysis Critical Control Points and the diagram of the facility required in paragraph 4.2.3 must be included.)*

**10. REMARKS/RECOMMENDATIONS** *(Key discrepancies noted to the subparagraph numbers above.)*

**11. INSPECTOR**

a. TYPED NAME	b. TITLE	c. GRADE
d. SIGNATURE	e. DATE SIGNED (YYYYMMDD)	f. TELEPHONE NUMBER